

DINNERLY



Peri Peri Chicken Burgers with Caramelised Onion and Green Salad



25 minutes



2 Servings

Oh peri peri spice, you are so very very nice! Your smoky heat perfectly pairs with juicy chicken, and when sandwiched in a roll with caramelised onion and salad leaves, you make dinner truly delectable!

WHAT WE SEND

- 1 onion
- 1 tomato
- 1 large free-range chicken breast fillet
- 5g smoked peri peri seasoning
- 2 white bread rolls ^{1/6}
- 50g mixed salad leaves

WHAT YOU NEED

- 1 tbs olive oil
- 2 tbs mayonnaise ³
- 2 tsp barbecue sauce

TOOLS

- small frypan
- oven tray

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Egg (3), Soy (6). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 625kcal, Fat 29.9g, Carbs 45.2g, Proteins 41.6g



1. Caramelize onion

Thinly slice the **onion**. Heat **2 tsp olive oil** in a small frypan over medium heat. Add the onion and a **pinch of salt** and cook, stirring occasionally, for 7-8 mins until caramelised. Remove from the pan. Wipe the pan clean and reserve.



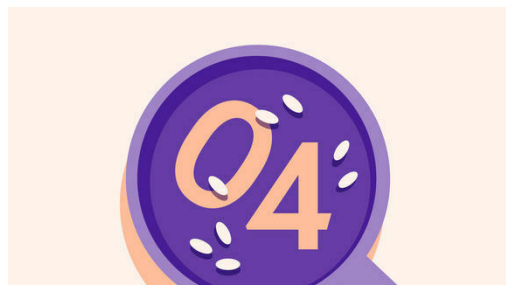
2. Prep ingredients

Meanwhile, preheat the grill to high. Slice the **tomato**. Put the **chicken breast** flat on a board, put your hand on top and halve horizontally into 2 equal fillets. Scatter **1 tsp peri peri seasoning** (see Make it yours) over the chicken and rub to coat.



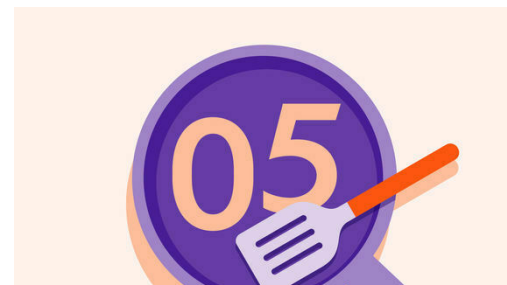
3. Make peri peri mayo

Combine $\frac{1}{2}$ tsp **peri peri seasoning**, 2 tbs **mayonnaise** and 2 tsp **barbecue sauce** in a bowl.



4. Pan-fry chicken

Heat **2 tsp olive oil** in the reserved pan over medium-high heat. Cook the **chicken** for 3-4 mins each side until browned and cooked through. Remove from the pan and thickly slice. Meanwhile, cut the **bread rolls** in half. Put on an oven tray, cut side up, and grill for 2 mins or until lightly toasted.



5. Serve up

Spread the **roll bases and tops** with the **peri peri mayo**. Layer the bases with the **salad leaves, tomato, chicken** and **caramelised onion**. Sandwich with the tops and serve with any **remaining salad leaves**. Enjoy!



6. Make it yours

Peri peri seasoning has a chilli kick. For those who prefer less heat, simply omit or reduce the seasoning on the chicken and in the mayonnaise mixture.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au

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